



TRINITY HILL

Hawkes Bay Merlot 2024



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | MERLOT |
| Region: | HAWKES BAY |
| Vintage: | 2024 |
| Volume: | 750ml |
| Vineyard: | Selected parcels from our Gimblett Stones, Tin Shed and Gimblett Gravels vineyards in Hawkes Bay. |
| Vinification: | Individual parcels were harvested separately and destemmed prior to fermentation leaving a high proportion of whole berries. Gentle daily pumping over of the skins during fermentation helped extract a soft, complex structure. Skin maceration was extended for up to 4 weeks following fermentation to further integrate and soften the tannins. Following 7 months aging in a combination stainless steel tanks and small French oak barrels the individual parcels were blended to create the ideal marriage |
| Bouquet: | Chocolate, plum, and blackberry aromas of Merlot have combined with the aromatic spice of oak aging to produce a fruit-dominant yet complex wine. |
| Palate: | Soft, ripe tannins make this wine serious yet eminently drinkable. It can be enjoyed with a wide range of different foods, particularly lamb and beef. |
| Cellaring: | 2-5 years |

Technical Analysis:

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| Alcohol: | 14.00% | pH: | 3.67 |
| Residual Sugar: | Dry | Packaging: | 6 x 750ml |
| Titrateable Acidity: | 5.6g/L | Hancocks Product: | 17007 |